

Deviled Crab

1 lb. crab meat	1 tsp. Worcestershire sauce
2 tbsp. chopped onion	½ tsp. sage
3 tbsp. butter or other fat, melted	Dash cayenne pepper
2 tbsp. flour	1 tbsp. lemon juice
¾ cup milk	1 egg, beaten
½ tsp. salt	1 tbsp. chopped parsley
Dash pepper	1 tbsp. butter or other fat, melted
½ tsp. powdered mustard	¼ cup dry bread crumbs

Remove any shell or cartilage from crab meat. Cook onion in butter until tender. Blend in flour. Add milk gradually and cook until thick, stirring constantly. Add seasonings and lemon juice. Stir a little of the hot sauce into egg; add to remaining sauce, stirring constantly. Add parsley and crab meat. Place in 6 well-greased, individual shells or 5-ounce custard cups. Combine butter and crumbs; sprinkle over top of each shell. Bake in a moderate oven, 350° F., for 15 to 20 minutes or until brown. Serves 6.

Baked Crab meat in Shells

1 lb. crab meat	½ cup tomato sauce
½ cup chopped onion	½ tsp. salt
¼ cup butter or other fat, melted	Dash pepper
2 tbsp. flour	¼ cup grated cheese
½ cup milk	½ cup soft bread crumbs

Remove any shell or cartilage from crab meat. Cook onion in butter until tender. Blend in flour. Add milk gradually and cook until thick, stirring constantly. Add tomato sauce, seasonings, and crab meat. Place in 6 well-greased, individual shells or 5-ounce custard cups. Combine cheese and crumbs; sprinkle over top of each shell. Bake in a moderate oven, 350° F., for 20 to 25 minutes or until brown. Serves 6.



Crab Newburg

1 lb. crab meat	Dash cayenne pepper
1/3 cup butter or other fat	1½ cups coffee cream
3 tbsp. flour	3 egg yolks, beaten
½ tsp. salt	2 tbsp. sherry
½ tsp. paprika	Toast points

Remove any shell or cartilage from crab meat, being careful not to break the meat into small pieces. Melt butter; blend in flour and seasonings. Add cream gradually and cook until thick and smooth, stirring constantly. Stir a little of the hot sauce into egg yolk; add to remaining sauce, stirring constantly. Add crab meat; heat. Remove from heat and slowly stir in sherry. Serve immediately on toast points. Serves 6.